

Kitchen Appliances



BUILT-IN COOKER HOB

User Manual
For 60cm Series Hobs

Read this manual carefully before using
the appliance, and store it in a safe
place for future reference.

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Introduction

Congratulations on choosing a quality cooking appliance, you will find it dependable and easy to use. We recommend you read the manual carefully for best performance and to extend the life of the appliance.

Thank you.

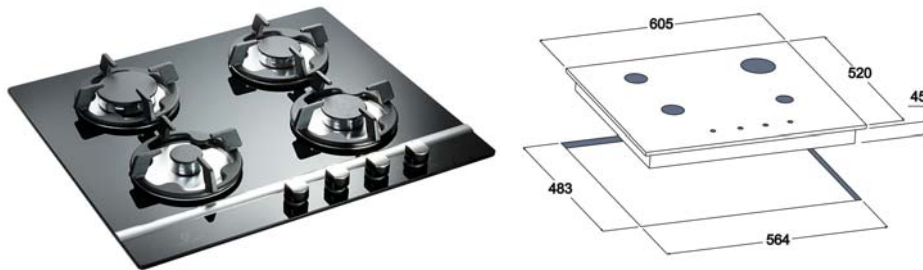
This product was manufactured with careful consideration to environmental protection. We hope that you will continue our efforts by using the appliance and disposing of the packaging in an appropriate manner.

These instruction are only valid if the country symbol appears on The appliance. If the symbol does not appear on the appliance, It is necessary to refer to the technical instructions which will Provide the necessary instructions concerning modification of the Appliance to the conditions of use of the country

Models of the hob

60cm series hobs

Tempered Glass Top



Technical Information

Specifications

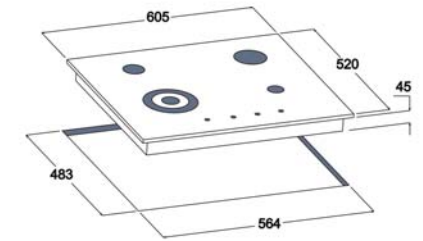
Gas type and pressure	Gas Categories	Country Code	Natural gas		Liquefied petroleum gas		
G30 Butane at 28-30mba and G31 Propane at 37mba	I3+ (28-30/37)	BE,CH,CY,CZ,ES,FR,GB,GR,IE,IT,LT,LU, LV,PT,SK,SI	Thermal power	Nozzle	Thermal power	Nozzle	Burner
G30 Butane and G31 Propane at 30mba	I3B/P (30)	BE,CY,DK,EE,FI,FR,HU,IE,IT,LT,NL,NO,SE,SI,SK,RO,HR,TR,BG,IS,LU,MT	(kW)	1/100 (mm)	(kW)	1/100 (mm)	
G20 at 20mba	I2H	AT,BG,CZ,DK,EE,FI,GR,HR,HU,IS,IE,IT, LV,LT,NO,PT,RO,SK,SI,ES,SE,CH,TR,GB	0.4	80	72	53	Auxiliary
G20 at 20/25mba	I2E	DE,LU,PL	1.0				
G20/G25 at 20/25mba	I2E+	BE,FR	1.4	105			Semi-Rapid
			1.9		137	72	
			1.6	115	173	80	Rapid
			2.4				
			0.8	65+95×2	275	42+63 ×2	Triple Ring
			4.0				
			MIN 0.4		MIN 1.4		
			MAX 1.0		MAX 1.9		
			MIN 1.6		MIN 2.4		
			MAX 3.8		MAX 3.8		

Check to make sure that:

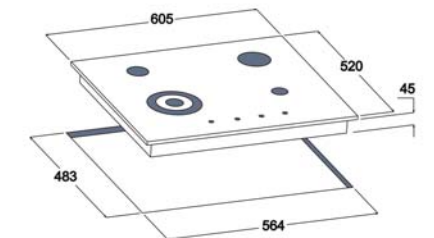
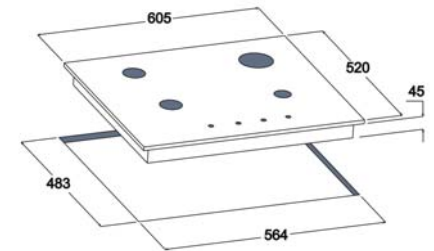
- The bottom of the cookware is perfectly flat.
 - The cookware is centered correctly on the burner or electric hot plate.
 - The support grids have not been inverted.
- If, despite all of these checks, the hob does not function properly and the problem persists, call the nearest service centre informing them of:**

- The type of problem.
- The abbreviation used to identify the model number on the warranty.

Caution: never call upon technicians not authorized by the manufacturer, it is dangerous to accept spare parts that are not original.



Mirror Glass Top



Important Safety Information

Safety is a good habit to get into:

To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:

- call only the service centers authorized by the manufacturer.
- always use original spare parts.
- This manual is for a class 3 built-in hob.
- This appliance is designed for non-professional use in the home.
- The electrical system of this appliance is safe only when it is correctly connected to an adequate supply system, as required by current safety standards.
- Prior to installation ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- the adjustment conditions for this appliance are stated on the label (or data plate)
- this appliance is not connected to a combustion products evacuation device, It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

Prevent children and the disabled from coming into contact or having access to the following, as they are possible sources of danger:

- The controls and the appliance in general.
- The packing (plastic bags, polystyrene, nail, etc.).

Before using the ceramic glass module ,the surface must be cleaned ,using a damp cloth to remove dust or food residues . The ceramic glass surface should special products will needed to be clean the surface.

First, remove all food buildup or grease with a cleaning Scraper, e .g

CERA (not supplied) (Fig .A.)

Clean the cooking surface when it is still warm

With a suitable cleaning product (such as the one in the Solutions product Line available from any Merlloni Elettrodomestici After-Sales Service Centre)and paper towels

Then rub with a damp cloth and dry. Aluminum foil plastic items, objects made of synthetic material ,or foods with a high sugar content that have melted onto the surface must be removed immediately with a scraper while the cooking surface is still hot .Special cleaning products for ceramic glass surface form a transparent protective layer which fights dirty buildup. This also protects the surface from damage caused by food with a high sugar content. Do not use abrasive sponges or cleaning products under any

Circumstances .This holds true for chemically aggressive cleaners like oven sprays and stain removes (Fig .B)



Trouble shooting

It may occur that the hob does not function or does not function properly. Before calling customer service for assistance, let's see what can be done. First of all, check to see that there are no interruptions in the gas and electrical supplies, and in particular, that the gas valves of the mains are open.

The burner does not light or the flame is not uniform around the burner.

Check to make sure that:

- The gas holes on the burner are not clogged.
- All of the movable parts that make up the burner are not mounted correctly.
- There are no draughts around the cooking area.

The flame does not stay lighted on the model with the safety device.

Check to make sure that:

- You press the knob all the way in.
- You keep the knob pressed in long enough to activate the safety device (2-3 seconds).
- The gas holes are not clogged in the area corresponding to the safety device.

The burner flame extinguishes when set to "Low".

Check the make sure that:

- The gas holes are not clogged.
- There are no draughts around the cooking surface.
- The cookware is stable.

- The appliance, during and immediately after use.

Take careful note:

- Do not touch the appliance with wet parts of the body.
- Do not obstruct the ventilation or heat dissipation slots.
- Do not allow the power supply cord come into contact with the hot or sharp parts of the hob.-Use the appliance indoors only.
- Do not leave the gas or electric hobs turned on without cookware on top of them.

The assistance of qualified personal must be called upon in the following cases:

- Installation (in accordance with the manufacture's instruction).
- When in doubt about the operation of the appliance.
- Replacement of the plug because it is incompatible with the electrical outlet.

Contact service centers authorized by the manufacturer in the following cases:

- When in doubt about the condition of the appliance after having removed the packing.
- Damage to or replacement of the power supply cord.
- In the case of a breakdown or malfunction, ask for original spare parts.
- The manufacturer will not be held liable for any improper, incorrect, unreasonable use or unauthorized modification.

Installation

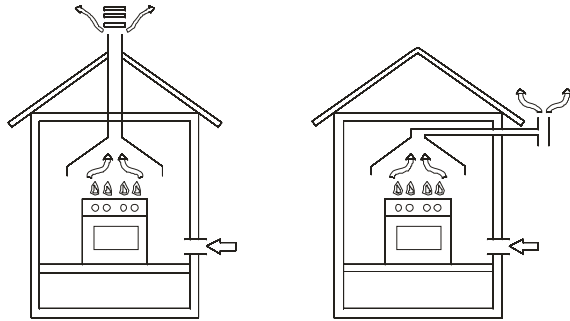
The following instructions are directed at the qualified installer.

Important: The use of a gas cooking appliance results in the production of Heat and moisture in the room in which it is installed. the electrical connection before performing any maintenance or regular upkeep work. This unit may be installed and used only on permanently ventilated rooms.

Premise ventilation

The following requirements must be observed:

a) The room must be fitted with a ventilation system which vents smoke



In a chimney stack or branched flue
(exclusively for cooking appliances)

Directly to the outside

b) The room must also allow for the influx of the air needed for proper combustion, the flow of air for combustion purposes must not be less than $2\text{m}^3/\text{h}$ per kW of installed capacity. The supply of said air can be effected by means of direct influx from the outside through a duct with a inner cross section of at least 100cm^2 which must not be able to accidentally blocked. Those appliances which are not fitted with a safety device to prevent the flame from accidentally going out must have a ventilation opening twice the size otherwise required i.e. minimum of 200cm^2 (Fig A).



When the knob is on any of the setting other than “off” the “J” operating light comes on..

How to keep your hob in shape?

Caution: before cleaning or performing maintenance on your appliance, disconnect it from the electrical power supply. To extend the life of the hob, it should be cleaned thoroughly on a frequent basis. Don't use the steam equipment to clean the appliance.

-The enameled parts and the glass top, if present, must be washed with warm water without using abrasive powders or corrosive substances which could ruin them.

-The removable parts of the burners should be washed frequently with water and soap, making sure to remove caked-on residue.

-The ends of the electronic ignition devices must be cleaned carefully and frequently.

-Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents (containing phosphorous) for an extended period of time. It is recommend that these parts be rinsed thoroughly with water and then dried well.

-Using wrong cleaning wool pads or unsuitable chemicals may cause damage to stainless steel surfaces that cannot be repaired.

Electric Hot Plates (only on certain models)

It can be easily used for heating ,roasts, baking and frying

Turn the knob anti-clockwise or close-wise .There will be different functions of the six settings as tin he following form.. When the electric hot plates are turned on ,the indicator lights is on.

off	For Heating	For roasts	For baking and fry- ing
0	1 ,2 , 3	4 ,5	6

Use the appropriate cookware ,whose diameter is shorter than the electric hot

Plates for each burner in order to prevent the boiled water from jumping out and save energy.

Do not use the electric hot plates without pots on it or use it as warming element. After turned off ,the electric hot plates will keep a little warm for several minutes.

Ceramic Glass Module (only on certain models)

This cook top is two radiant heating elements located beneath the glass. It is possible to turn on the element by

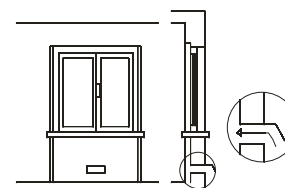
Turning the corresponding knob. There are 12 settings. It

Means the element is turning off when the knob point to

"0".To turn the elements .Simply turn the knob in the clockwise direction to any on of the 11 available settings. The high setting means high temperature.

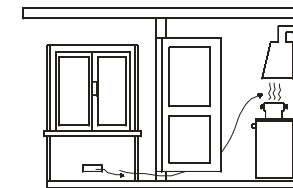
The figure shows the heating zones ,which become red when the element is turned on.

Otherwise, the room can be vented indirectly through adjacent rooms fitted with ventilation ducts to the outside as described above, as long as the adjacent rooms are not shared areas, bed rooms in case of risk of fire (Fig B)



Example of ventilation holes for air.

Fig A



Enlarging the ventilation slot between window and floor.

Fig B

c) Intensive and prolonged use of the appliance may necessitate supplemental ventilation, e. g. opening a window. or increasing the power of the air intake system (if present).

d) Liquified petroleum gases are heavier than air and, as a result, settle downwards. Rooms in which LPG tanks are installed must be fitted with LPG tanks are installed in order to allow the gas to escape in the event of a leak. Therefore, LPG tanks, whether empty or partially fully, must not be installed or stored in rooms or spaces below ground level (cellars, etc.).

It is also a good idea to keep only the tank currently being used in the room, making sure that it is not near sources of heat (ovens, fireplaces, stove, etc.) that could raise the internal temperature of the tank above 50°C.

Building in

The appliance can be installed next to furniture units which are no taller than the top of the cooker hob. The wall in direct contact with the back panel of the cooker must be made of non-flammable material. During operation the back panel of the cooker could reach a temperature of 50°C above room temperature. For proper installation of the cooker, the following precautions must be taken:

a) The hob may be located in a kitchen, kitchenette, dinner, bed or sitting room, but not in a bathroom or shower room.

b) The furniture standing next to the unit, that is higher than the working boards, must be placed at least 600mm from the edge of the board.

c) The cabinets should be positioned next to the hood at a height of at least 540mm.

d) Should the hob be installed directly under a cupboard, the latter should be 650-750mm (millimeters) from the workshop, as shown in Fig C.

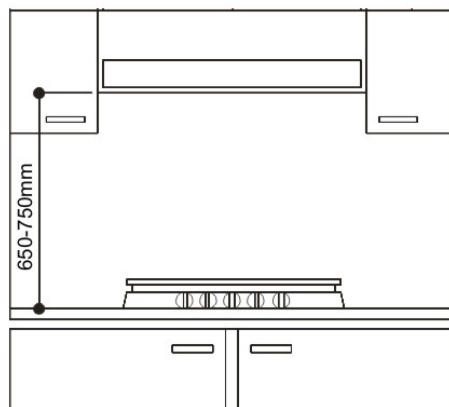


Fig C

e) The dimensions of the cut out for furniture must be those indicated in the following figures. Fixing hooks are provided which allow to place the hob plate on work tops that measures from 20mm to 40mm in thickness. To obtain a good fixing of the hob plate it is advisable to use all the hooks supplied.

CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.

Use & Maintenance

Using the appliance

The position of corresponding gas burner or electric hot plate is indicated on each knob.

Select the proper the burner according to the boiler diameter and cooking methods. The burner can be regulated with the corresponding control knob by using the below setting.

Gas burner	Cookware diameter
Triple Ring	26-28cm
Rapid	20-26cm
Semi-rapid	16-20cm
Auxiliary	10-14cm

● Off

● High



-To light the selected burner, first press the corresponding knob fully, turn it anticlockwise to the symbol "●" and keep the knob pressed down until the burner ignites for approximately 2-3 seconds to heated up the safety device "H".

-For the low flame, just turn the knob to the symbol "●".

-To turn off the burner, turn the knob clockwise until stop (it should be at the "●"symbol).

- a) remove the pan supports and slide the burners out of the hob;
- b) unscrew the nozzles using a 7mm socket wrench and replace them with those for the new type of gas (see table 1 burner and nozzle specification).
- c) Re-assemble the parts following the instructions in reverse order. On completing the operation, replace the old rating label with the one showing the new type of gas; the sticker is available from our Service Center. If the gas pressure is different than the prescribed, a pressure regulator must be installed at the source, in compliance with national standards governing the use of piped gas regulators.

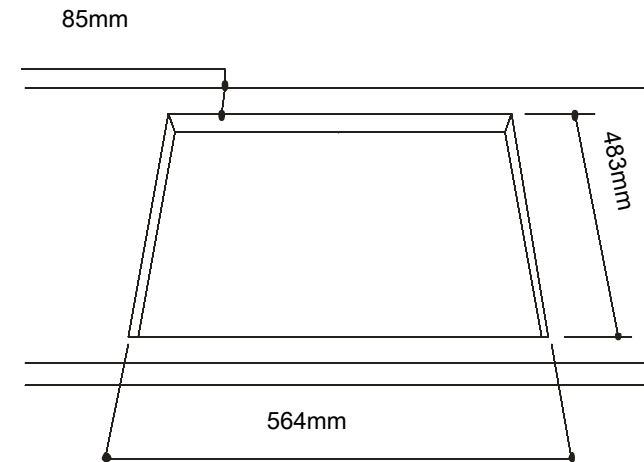
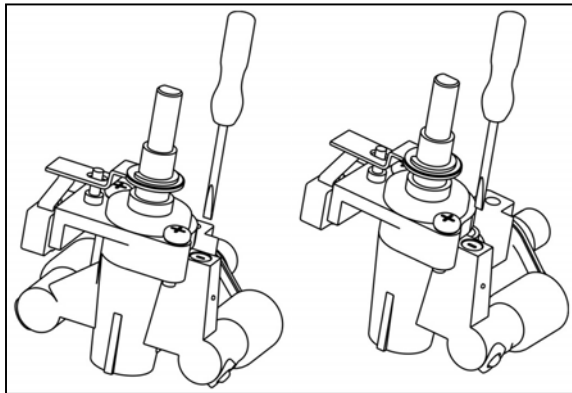
Minimum regulation

Turn the gas valve to minimum.

Remove the knob and turn the regulator screw clockwise until the flame becomes small but regular.

N.B.: In the case of liquid gas the regulation screw must be fully screwed in clockwise.

- Make sure that, when the knob is turned rapidly high to low, the flame does not go out.



Cut out size for 60cm hobs

- f) In the event the hob is not installed above a built-in oven, a wood panel must be inserted as insulation.
- g) This panel must be placed at least 20mm from the bottom of the hob itself.

Important: when installing the hob above a built-in oven, the oven should be placed on two wooden strips; in the case of a jointing cabinet surface, remember to leave a space of at least 45x560 mm at the back. (as shown in Fig E)

The hob can only be installed above built-in ovens provided with cooling ventilation.

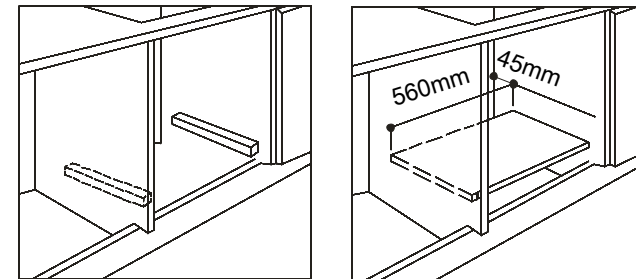


Fig E

Electrical connection

The hob fitted with a tri-polar electrical supply cord are designed to be used with alternating current according to the indications on the rating plate located under the hob, the earthing wire can be identified by its yellow-green color.

In the case of installation over a built-in electric oven, the electrical connections for the hob and oven should be independent, not only for safety purposes, but also to facilitate removal of one or both in the future.

Fit the supply cord with a standard plug for the demand rate indicated on the rating plate or connect it directly to the electrical mains. The power supply cord must be positioned so that it does not reach a temperature in excess of 50°C above room temperature at any point.

Before actual connection make sure that:

-The fuse and electrical system can withstand the load required by the appliance.

-That the electrical supply system is equipped with an efficient earthing according to the norms and regulations prescribed by law.

-That the plug and switch are easily accessible.

*** Removal or modification of your sealed plug will void the warranty**

Gas connection

The cooker should be connected to the gas supply by a registered installer. Connection of the appliance to the gas mains or liquid gas must be carried out according to the prescribed regulation in force, and only after it is ascertained that it is acceptable to the type of gas to be used.

Important: for safety, for the correct regulation of gas use and durability of the appliance, ensure that the gas pressure conforms to the indications given in table 1 "Nozzle and burner characteristics"

Connection to Non-flexible tube (copper or steel)

Connection to the gas source must be done in such a way as to not create any stress points at any part of the appliance. The appliance is fitted with an adjustable, "L" shaped connector and a gasket for the attachment to the gas supply, should this connector have to be turned, the gasket must be replaced (supply with the appliance). The feeding connector of the gas to the appliance is threaded 1/2" gas male cylinder.

Connection to flexible steel tube

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe. Only use pipes and sealing gaskets that conform to the standards currently in force. The maximum length of the flexible pipes must not exceed 2000mm. Once the connection has been made, ensure that the flexible metal tube does not touch any moving parts and is not crushed.

Check the seal

Once the appliance has been installed, make sure all the connections are properly sealed, using a soapy water solution. Never use a flame.

Adapting the hob for different types of gas

To adapt the hob to a different type of gas than that for which it was designed (see the sticker under the hob or on the packaging), the burner nozzles must be changed as follows: